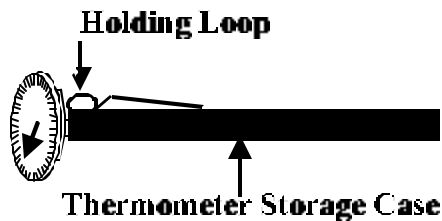
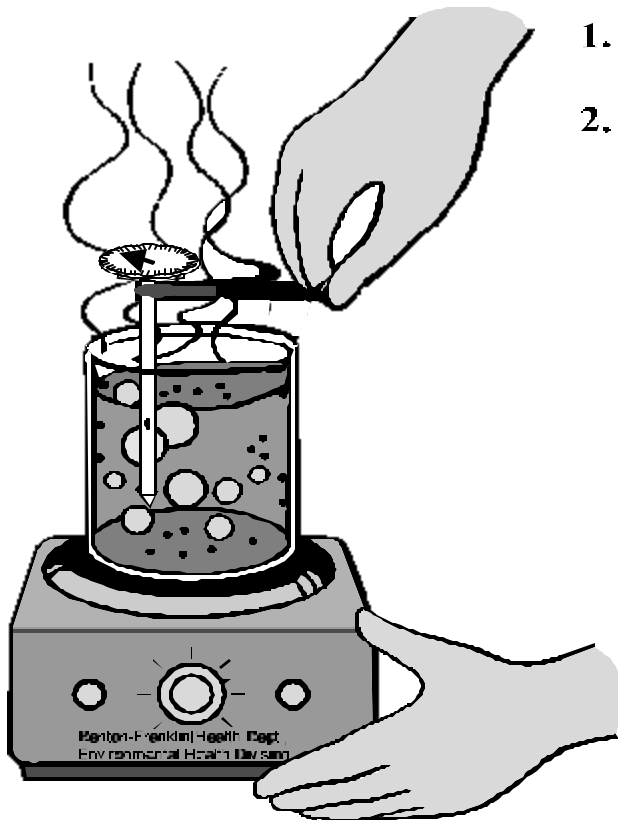


Checking The Boiling Point

Fill a small **pan** with hot tap water and place on a hot plate or burner set on high. Bring water to a **gentle rolling boil**. Insert thermometer into the **holding loop** on the end of thermometer storage case. Put the thermometer into the **boiling water**, making sure that the 'sensing **dimple**' is **completely** under water. **After two or three minutes, read the dial.** If it reads **212°F** it is ok.



If it does not read 212°F, *notice how many **degrees** above or below 212 it is.* The difference between 212° and the temperature shown on the thermometer is the number of **degrees** you have to move the thermometer needle.



1. Take the thermometer out of the water and let it sit at room temperature for two or three minutes.
2. Then, using a crescent wrench or other tool, hold the hex nut firm and turn the thermometer top:

- If the temperature was too **low**, you must set the thermometer **higher** by turning its top to the **right**. The needle will **go up**. (For example, if the thermometer reads 209°F, you would move the needle 3° up after the thermometer was left at room temperature for 2-3 minutes).
- If the temperature was too **high**, you must set the thermometer **lower** by turning its top to the **left**. The needle will **go down**. (For example, if the thermometer reads 216°F, you would move the needle 4° down after the thermometer was left at room temperature for 2-3 minutes).

3. Place the thermometer into the boiling water again and repeat the process until the dial reads 212°F.